



CANTINA FIESTA CATERING

Bold Mexican spreads for office lunches, celebrations and unforgettable gatherings

BUILD YOUR OWN TACO - LUNCH & DINNER

Lunch Taco Bar: 3 tacos per guest with 2 classic proteins, corn and flour tortillas, Mexican rice, pinto beans, pico de gallo, salsa verde, salsa roja, cotija, cilantro, onions, radishes, limes, tortilla chips and salsa.

Dinner Taco Fiesta: everything in the lunch package plus 3 proteins including 1 premium selection, guacamole and chips, esquites and cinnamon-sugar churros.

Package	5 guests	10 guests	15 guests	20 guests
Lunch Taco Bar - 2 classic proteins	\$129	\$249	\$369	\$479
Dinner Taco Fiesta - 3 proteins	\$179	\$349	\$519	\$679

PROTEIN SELECTION

Grilled Chicken

Garlic, thyme and rosemary marinade.

Carnitas

Slow-cooked pork shoulder.

Al Pastor & Pineapple

Mexican-spiced pork loin with griddled pineapple.

Veggie

Seasonal vegetables, lettuce, tomato, onion and avocado.

Pinto Beans & Pico

A satisfying vegan option.

Carne Asada

Marinated, flat-griddled steak. Premium.

Birria

Slow-braised beef in a rich chile broth. Premium.

Chipotle Chicken

Chicken breast in smoky chipotle marinade. Premium.

Shrimp

Marinated shrimp. Premium.

Mahi-Mahi

Seared fish with fresh taco garnishes. Premium.

Classic proteins: grilled chicken, carnitas, al pastor, vegetables or beans. Premium proteins: carne asada, birria, chipotle chicken, shrimp or mahi-mahi. Lunch premium upgrades: carne asada +\$5 pp, birria +\$6 pp, shrimp or mahi-mahi +\$7.50 pp. Dinner includes one premium protein; additional premium selections use the same upgrade pricing.



CHEF'S TACO SELECTION

Ready-to-serve tacos on double corn tortillas or flour tortillas. Salsa verde and salsa roja served on the side. Minimum 15 tacos per flavor.

Taco	15 tacos	30 tacos	45 tacos	60 tacos
Chicken, carnitas or al pastor	\$89	\$169	\$249	\$319
Veggie or beans & pico	\$79	\$149	\$219	\$279
Carne asada	\$109	\$209	\$309	\$399
Birria	\$124	\$239	\$354	\$459
Shrimp or mahi-mahi	\$119	\$229	\$339	\$439

AVAILABLE FLAVORS

Grilled Chicken

Garlic, thyme and rosemary marinade.

Carnitas

Slow-cooked pork with lettuce, onion and radish.

Al Pastor & Pineapple

Mexican-spiced pork loin with griddled pineapple.

Veggie

Seasonal vegetables, lettuce, tomato, onion and avocado.

Beans & Pico

Pinto beans topped with fresh pico de gallo.

Carne Asada

Marinated, flat-griddled steak.

Birria

Slow-braised beef in a rich chile broth.

Shrimp

Marinated shrimp with fresh taco garnishes.

Mahi-Mahi

Seared fish with kale, quinoa, radish and chipotle aioli.



BREAKFAST TACOS

Ready-to-serve tacos on double corn tortillas or flour tortillas. Salsa verde and salsa roja served on the side. Minimum 15 tacos per flavor.

SIGNATURE COMBINATIONS

El Granjero

Breakfast chicken, shaved greens and roasted corn.

El Carnicero

Carne asada, scrambled eggs and cheese.

Huevos Rancheros

Eggs, tomato, onion and jalapeño.

Chipotle Chicken

Kale, cheese and pickled red onion.

Carnitas

Slow-cooked pork, lettuce, onion and radish.

Caribbean Shrimp

Mango sauce and crunchy slaw.

Mahi-Mahi

Kale, quinoa, radish, pickled onion and chipotle aioli.

La Buena Nueva - Vegan

Black beans, guacamole and pico de gallo.

BREAKFAST TACO SELECTION

Selection	15 tacos	30 tacos	45 tacos	60 tacos
Eggs & cheese / huevos rancheros	\$79	\$149	\$219	\$279
Bacon, eggs & cheese	\$89	\$169	\$249	\$319
Chicken or chorizo breakfast tacos	\$94	\$179	\$264	\$339
Carne asada, eggs & cheese	\$109	\$209	\$309	\$399
Mahi-mahi upgrade (+\$2.50/taco)	+\$37.50	+\$75	+\$112.50	+\$150



BURRITOS, WRAPS & CRISPY BURRITOS

Choose up to 2 fillings for 5- or 10-person packages and up to 3 fillings for 15 or 20. Each guest receives one entrée. Platters include salsa verde and salsa roja.

Package	5 guests	10 guests	15 guests	20 guests
Burrito platter	\$85	\$165	\$239	\$309
Wrap platter	\$79	\$155	\$225	\$289
Crispy burrito platter	\$74	\$145	\$209	\$269
Carne asada upgrade	+\$10	+\$20	+\$30	+\$40
Birria upgrade	+\$15	+\$30	+\$45	+\$60

Burritos

12-inch flour tortilla, Mexican rice, homemade pinto beans, cheese blend and choice of filling.

Wraps

12-inch flour tortilla, lettuce, tomato, onion, pickles and chipotle aioli.

Crispy Burritos

Fried 10-inch flour tortilla with Mexican rice, pinto beans, cheese blend and choice of filling.

Available Fillings

Grilled chicken, carne asada, birria, carnitas, al pastor & pineapple, veggie or beans & pico.

INDIVIDUAL BOXED LUNCHES

Ideal for meetings and easy distribution. Minimum 5 per selection.

Boxed meal	Per person	Includes
Classic burrito or wrap box	\$17.99	Chips + salsa
Carne asada burrito or wrap box	\$19.99	Chips + salsa
Birria burrito or wrap box	\$20.99	Chips + salsa
Classic crispy burrito box	\$14.99	Chips + salsa
Carne asada crispy burrito box	\$16.99	Chips + salsa
Birria crispy burrito box	\$17.99	Chips + salsa
Three-taco lunch box	\$18.99	Chips + salsa
Breakfast taco box	\$16.99	3 tacos + salsa
Guacamole upgrade	+\$3.50	Guacamole + chips

Individual packaging is already included in boxed-lunch pricing.



QUESADILLA PLATTERS

Griddled flour tortillas with our chef's cheese blend and your choice of filling. Served with Mexican rice, pinto beans, salsa verde and salsa roja.

Package	5 guests	10 guests	15 guests	20 guests
Cheese or veggie	\$75	\$145	\$209	\$269
Chicken, carnitas or al pastor	\$85	\$165	\$239	\$309
Carne asada	\$95	\$185	\$269	\$349
Birria	\$100	\$195	\$284	\$369

SIDES & ADD-ONS

Item	Serves 5	Serves 10	Serves 15	Serves 20
Mexican rice	\$25	\$45	\$65	\$85
Homemade pinto or refried beans	\$25	\$45	\$65	\$85
Chips & salsa	\$22	\$39	\$55	\$69
Guacamole & chips	\$39	\$72	\$105	\$138
Seasonal salad	\$35	\$65	\$95	\$125
Roasted vegetables	\$35	\$65	\$95	\$125

SERVICE ADD-ONS

Disposable Place Settings

\$1.50 per person.

Individual Packaging

\$2 per person, upon request.

Chafing Setup

Racks, water pans and sternos: \$25 per setup.

Delivery

Quoted according to distance, order size and timing.



HOW TO ORDER

Select your package size, choose your fillings or proteins, and tell us about any dietary requirements. We will confirm availability, delivery timing and the final total.

1	Choose your format Taco bar, taco trays, burritos, wraps, crispy burritos, quesadillas or boxed lunches.
2	Select proteins and fillings Classic, premium, vegetarian and vegan choices are available.
3	Add sides and service items Complete the order with rice, beans, guacamole, salad, place settings or chafing setups.
4	Confirm pickup or delivery Delivery fees vary by distance, order size and requested time.

ORDER NOTES

Advance Notice

At least 24 hours is recommended; larger orders may require additional notice.

Minimums

Package minimums and flavor minimums are listed throughout the menu.

Dietary Requests

Vegetarian, vegan and gluten-free selections are available. Please disclose allergies when ordering.

Taxes & Fees

Prices exclude applicable sales tax, delivery and service charges.

Availability

Menu items and pricing may change based on ingredient availability and market costs.

Pickup

Pickup is available at no additional charge.

READY TO PLAN YOUR ORDER?
Contact us directly for availability, timing and a final catering quote.

Mi casa es tu casa

Come as guests. Leave as familia.